



The Midnight Brewer

Official publication of the Midnight Homebrewers' League
Carroll County, Maryland since 1994

Year 2008
Issue No. 4

BrewCamp 2008 Recap

BrewCamp 2008 was another hugely successful club event held in late October. The meals surpassed expectations as usual, and evidence the fact that we have as many great chefs in our group as we have brewers. We had a record turnout of 25 members for Saturday's dinner. The weather this year was better than average for BrewCamp, with only one rainy day out of the whole 4-day weekend.

I counted a total of 70 gallons of beer and cider brewed on Friday and Saturday. There would have been more beer brewed on Saturday, but the lousy weather that day made it a little difficult. But special mention goes out to new members Teri Chambers and Stan Harris, who not only attended their first BrewCamp but also brewed their very first batch of beer during Saturday's rain. That's what I call intrepid brewers. Hopefully we'll get to sample their first brew at a future tasting event...if it's not all gone by now.

We did have some drama, though. On Friday as our brewing day was winding down, we received a visit from Lieutenant Mark Maas, Assistant Park Manager. His bosses had heard that a large group of people were brewing in the campground, which raised concerns about whether it was legal and proper.

So, here comes Lt. Mass, asking for Steve Kranz. I had my hands full, but walked up and said "That's me." He handed me his inkjet-printed card, which I stuck in my mouth (no slight intended) because I had my hands full. He said what we were doing looked like it was in violation of park regulations. Being familiar with those regulations, I asked what regulation we were violating. He said they ran a family campground, not a group campground. I said we all had individual campsites. He said we might need a "special permit" to do what we were doing (brewing). I said homebrewing was legal in Maryland and required no permit. He asked if we had liability insurance. I asked him what for, all we were doing was cooking.

By this time, everyone had gathered around, and poor Lt. Maas had no grounds to challenge anything we said. The point of his visit was to make us aware that we were being watched for any bad behavior, which he pretty much admitted to. We told him that we've been coming to the

(Continued on page 4)

We are truly blessed

By Steve Kranz

Since this is the season for giving thanks, I'll put in my two cents' worth. I'm not talking about the food on our tables or the roofs over our heads. Nor do I mean that no matter how screwed up our politics and economy seem, all we have to do is look around the world to know (*for sure*) that there are lots of other people who are crazier than we are.

No. What I'm talking about is the fact that we in this area who love everything about beer (brewing it, drinking it, smelling it, burping it, watching it, thinking about it...) have it pretty good, in spite of G-MOM's sales tax increase and in spite of Maryland's retarded prohibition on mail-order beer sales.

We are blessed with some of the country's best breweries. While we do not have the highest brewery-to-person ratio (see p. 5), some of the country's *best* breweries are just a stone's throw from where we live. Close proximity to these breweries lets us visit them, drink and buy their beers on premises, tour their breweries, and get to know them. It also makes their great beers more accessible to us in local stores. Here's the list of local winning beers from the **2008 Great American Beer Festival**:

Clipper City Brewing (Baltimore):

- * MärzHon (**Bronze** - Vienna Style Lager)
- * Clipper City Pale Ale (**Silver** - Classic English Style Pale Ale)

Flying Dog Brewery (Frederick):

- * Old Scratch Amber Lager (**Silver** - American Style Amber Lager)
- * Dogtoberfest (**Gold** - German Style Märzen)

Rock Bottom Brewery (Bethesda):

- * Right On Rye (**Silver** - Rye Beer)
- * Highland Courage (**Gold** - Scottish Style Ale)

Tröegs Brewing Company (Harrisburg, PA):

- * Scratch # 4 Flying Mouflan (**Bronze** - Barley Wine)
- * Dead Reckoning (**Bronze** - American Style Stout)

Dogfish Head (Delaware, Gaithersburg brewpub):

- * Pangaea (**Silver** - Herb and Spice or Chocolate Beer)
- * Red & White (**Gold** - Specialty Beer)
- * Palo Santo Marron (**Bronze** - Specialty Beer)

(Continued on page 6)

Club Hoppenings

Juggernaut Porter release party at BWW

The first official tapping of this year's Maryland Microbrewery Festival homebrew competition winner took place on November 12 at Buffalo Wild Wings in Westminster. At right is the official label of the beer.

Winning brewer Aaron Herman was on hand with a load of family and friends, along with about 15 club members and friends. Second-place winner in the Ordinary Bitter category Chris Rawa was also on hand. Chris and Aaron received engraved glassware prizes, and then the Porter started flowing. Club members Eric Lyons (1st Place porter) and Charlie Heaps (1st Place bitter) had received their prizes at the festival.

You might also be interested in reading Baltimore Sun columnist Rob Kasper's blog in which he mentions the event:

http://weblogs.baltimoresun.com/entertainment/news/kasperontap/2008/11/new_beers_in_area_restaurants.html

Beer For Brunch Tasting

Twenty seven members and friends attended the November 15 Beer For Brunch tasting hosted by Michelle and Steve Kranz. That's the most people we've ever had in our little house for any event, beer or otherwise. But the crowd was especially fun, with more new members in attendance than I can recall at a club event in a long time.

Morning brunch foods gave way in the afternoon to football foods, as we watched the Ravens take a severe beating from the N.Y. Giants. But by the end of the game, the food and the beer was all gone, so it must have been OK in spite of the Ravens.

AHA Rally @ Flying Dog in Frederick

On Saturday, November 8 Charlie Heaps, Kevin Mapp and Steve Kranz trekked out to Frederick to attend an AHA Rally at Flying Dog Brewery. The event was one of many such rallies held across the U.S. where craft brewers give their time, beer and facilities for AHA membership rallies. The goal of

the Rallies is to increase membership in the AHA. Current AHA members receive free admittance and can RENEW for just \$33; all others pay \$33; which gets them admittance to the rally, as well as a one-year membership to the AHA.

Flying Dog has a nice-sized tasting room, which was absolutely packed. The beers were good, plentiful and free. We took a tour of the brewery and heard the story of the company from its beginning through its move from Colorado to Maryland.

2009 Membership Renewals

Members (except those who are paid through 2009) should have received an email with an Invoice for your 2009 dues. Early renewals are appreciated, so we know how to budget our club's funds for the year, and avoid having to send out reminders. Please let Steve Kranz know if you need another copy of your invoice.

Club Officer 2009 elections

This year's election cycle was for the positions of Vice President and Secretary. Using SurveyMonkey again, we had a flawless election cycle with no campaign finance law violations. Steve Kranz was unanimously re-elected as Secretary. We had an exciting and vigorous run-off election for the post of Vice President between Gary Cress and Charlie Heaps, and the winner is ... (to be announced).



Midnight Homebrewers' League

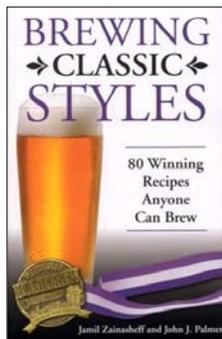
c/o Steve Kranz
741 Windsor Drive
Westminster, MD 21158

<http://home.comcast.net/~midnighthomebrewers>

President:	Neil Mezebish neil@mezebish.com	410-875-2325
Vice President:	Gary Cress cdplusinmd@comcast.net	410-876-6605
Secretary:	Steve Kranz stevekranz@comcast.net	410-848-6695
Treasurer:	Nancy Codner codfish17@verizon.net	410-857-6494
Events:	Eric & Krista Custer dodadippy@yahoo.com	410-363-1936

Book Review: *Brewing Classic Styles: 80 Winning Recipes Anyone Can Brew*

Jamil Zainasheff and John Palmer
Copyright 2007 by Brewers Association
Paperback
List Price \$19.95



Reviewed by Charlie Heaps

When I first heard about the publication of *Brewing Classic Styles* last year, I was anxious to get the book so that I could try my hand at recipes that have a proven track record. Previously, I had been getting recipes off the Internet in a haphazard way, with no way of judging the quality of the recipe except by brewing it. I was also excited to read *Brewing Classic Styles* because of the impressive brewing reputations of its authors, John Palmer and Jamil Zainasheff.

John Palmer is the author of *How to Brew*, now in its third edition. This is my favorite homebrewing book. My brew kettle will be struck by lightning for saying this: *How to Brew* is better even than Charlie Papazian's *The New Complete Joy of Homebrewing*. John has a knack for writing clear explanations of advanced brewing topics. John is a frequent speaker at the National Homebrewing Conference and he writes the "Advanced Brewing" column for *Brew Your Own* magazine.

Jamil Zainasheff has not previously written any homebrewing books, but I think that's only because he was too busy brewing. He has won a multitude of awards in major homebrewing competitions including two Ninkasi Awards for the highest overall score at the National Homebrew Competition. Jamil is heavily involved with the Beer Judge Certification Program (BJCP) and he writes the "Style Profile" column for *Brew Your Own* magazine.

Brewing Classic Styles capitalizes on the fact that Jamil has an award-winning recipe for every beer style in the BJCP style guidelines. He has fine-tuned these recipes by brewing batch after batch for competitions over many years. Interestingly, he had already shared most of these recipes on the Internet before *Brewing Classic Styles* was written.

The book is organized into two main sections: one covering ingredients and process and the other containing Jamil's recipes. John Palmer wrote the ingredients/process portion, which is contained in Chapters 1 – 4 and the four appendices. John provides useful information about style selection, ingredients selection, and brewing techniques, especially techniques for making better beer from malt

extract. It is helpful to have this information in the same book with Jamil's recipes. For example, the sections on hop substitution, making yeast starters, and water treatment are ones that I frequently refer to. Even so, the "how to" material in *Brewing Classic Styles* is not a substitute for a more comprehensive homebrewing book.

The remainder of the book, Chapters 5 – 27, is devoted to recipes. To help the reader select recipes appropriate for his or her expertise, each recipe is classified with a "level of effort" necessary to brew it. Of the 81 recipes in the book, 24 are classified as beginner, 28 as intermediate, and 29 as advanced. The beginner category contains all of the pale ales, brown ales, porters, and stouts. Strong ales and ales that use unusual ingredients fall in the intermediate category. All of the recipes for lager styles are classified as advanced because they require active temperature control for fermentation.

Brewing Classic Styles covers all of the styles defined in the BJCP Style Guidelines (http://www.bjcp.org/docs/2008_Guidelines.pdf). Related styles are presented in one chapter; for example, the Pilsener chapter contains sections for German Pilsener, Bohemian Pilsener, and Classic American Pilsener. Within a chapter, the section for each style is presented in a consistent format. First, the BJCP style description and brewing parameters are stated. Next comes my favorite part of the book: "Keys to Brewing." This is where Jamil reveals secrets of his success for the style. In many cases, these "keys" are the result of brewing many batches over many years. This is the information that you probably won't find with recipes posted on the Internet.

After "Keys to Brewing" comes the recipe proper, which deserves closer attention. Each recipe in *Brewing Classic Styles* begins with the target values for original gravity, final gravity, attenuation, bitterness, color, and alcohol content. Next is a table of malt extract ingredients with columns for the type of extract, the weight in pounds and metric units, and the percent of the total weight. The recipes are based on a post-boil volume of six gallons. The extract percentage values are handy if you are scaling the recipe for a different batch size. After malt extract, the recipe continues with a table of specialty (steeping) grains, a list of hops, a recommended yeast strain, fermentation requirements, and recommended carbonation level.

The final portion of each recipe is the "All-Grain Option," which is the only serious fault of the book. Let me explain. Jamil's recipes were originally designed to be brewed with

(Continued on page 8)

Pub Review: Appalachian Brewing Company (Harrisburg, PA)

By Steve Kranz

A group of four of us visited the ABC on Black Friday. We seized the opportunity to go for lunch while in Harrisburg to pick up Fritz's girlfriend Clara from the train station. Kevin Mapp was also in attendance, and we make it a total beer trip by stopping afterwards at **Tröeg's Brewing Co.** which is also in Harrisburg. That is a great beer destination in its own right, but this review is about the ABC.

ABC has a large, open dining area. Lots of wood and brass, and the huge brewhouse (tours on Saturday) is viewable behind large windows. Service was prompt and friendly.

All four of us ordered the sampler which consisted of eight beers (plus a root beer):

Water Gap Wheat

I squeezed the lemon wedge into it before tasting it so I really didn't taste the beer "as is".

Mountain Lager

Had a little different taste from a classic lager...slightly citrusy (probably from hops), but nice.

Purist Pale Ale

Bold hoppy hit up front in flavor but very little in the aroma.

Jolly Scot Scottish Ale

Not bad but not my favorite. Malty & roasty with a hint of molassas flavor.

Hoppy Trails I.P.A.

Waayy hoppy flavor and aroma. This is a solid I.P.A., very good.

Trail Blaze Organic Brown Ale

My personal favorite of the bunch. Fairly light-bodied, dry and very drinkable, with maltiness balanced with medium hop flavor.

Pennypacker Porter

A pretty good beer, nice roasted malt flavors with a pronounced bitterness.

Grinnin' Grizzly Spiced Ale

An amber ale with common spices (cinnamon, nutmeg, ginger, orange peel). OK, but nothing special.

In addition to the beers, we were all pleased with our food orders, from the appetizers (pretzel logs, and Buffalo Chicken Stompers), to the chili, salad, pulled pork sandwiches and burgers.

Overall, a good place with good beers, and I'd be happy to go back again. ABC also has locations in Camp Hill and Gettysburg. Visit them all at: <http://www.abcbrew.com/harrisburg/brewpub.htm>



A dyslexic man walks into a bra...

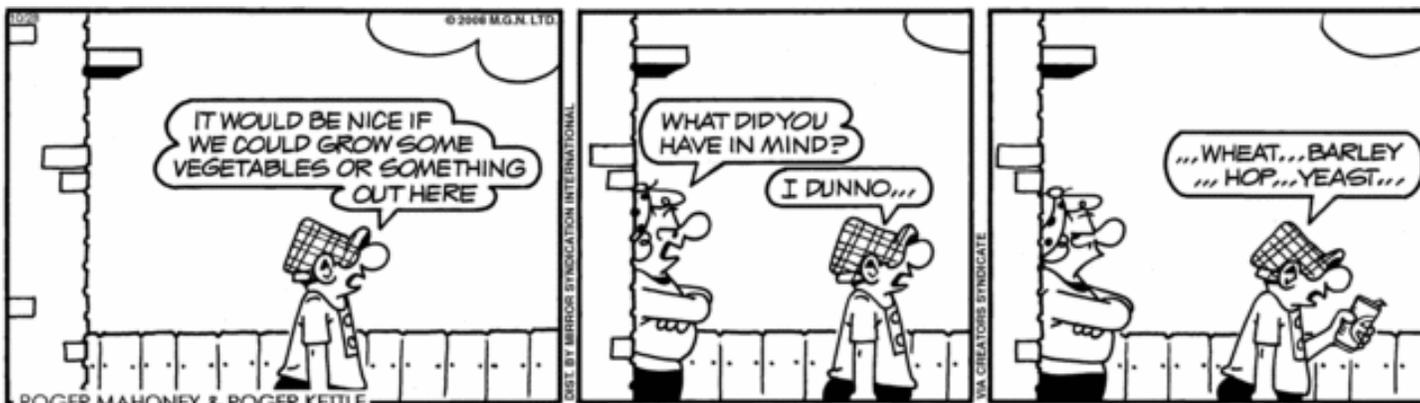
(Continued from page 1)

park for seven years without anyone challenging us, to which he registered some disbelief. We told him that the camp hosts remembered us from last year, and welcomed us back, to which he said he would have a talk with them. For heaven's sake, we were doing all of our brewing right next to the camp host, so what could we possibly do that was not already

under constant observation. We told him we observe park rules, that we clean up after ourselves, that we respect Quiet Hours, and that nothing we were doing was disturbing anyone else. He agreed with us that park rules do allow us to bring in alcohol to consume at our camp sites. Lt. Maas went next door to the camp host to visit them in their camper for awhile, then

came back out, got into his truck, and drove off without saying a word.

I can only guess that being an Assistant Park Manager of a campground in late October isn't a very exciting law enforcement job. So we should feel good that we gave Lt. Maas something exciting, or at least out of the ordinary, to do that day. As the ad says, "Hooray, beer!"



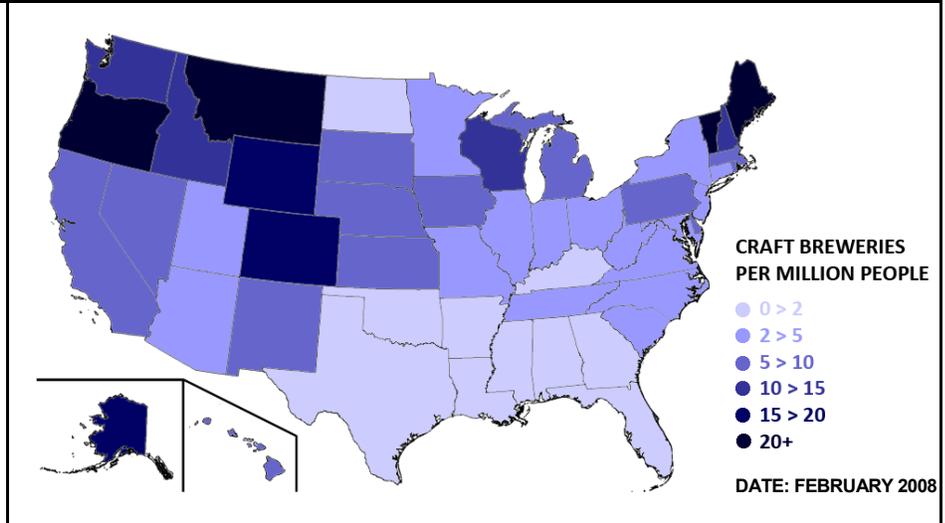
Beer & Brewing News

U.S. regulators approve InBev's acquisition of Bud (with one condition...)

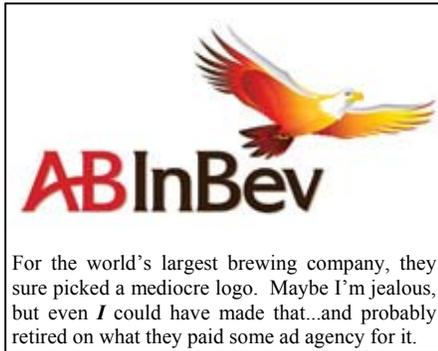
After reviewing the antitrust implications of InBev's acquisition of Anheuser-Busch, the U.S. Justice Department's Antitrust Division has approved the transaction. The deal was closed November 18.

But they placed one condition on the merger. InBev has to sell one of its other current subsidiaries: Labatt USA. The department concluded that Anheuser-Busch's Budweiser brands, and InBev's Labatt brands, are the two biggest selling brands in Buffalo, Rochester, and Syracuse, NY. As such, the merger would have likely resulted in market domination and higher prices for beer in upstate New York.

"This divestiture will ensure that consumers will continue to benefit from the



significant competition between the merging companies in upstate New York," said Deborah Garza of the Antitrust Division.



Pre-merger, InBev accounted for less than 2% of beer sales in most of the United States, while Anheuser-Busch accounted for about 50% of

beer sales. So, after the merger closes at the end of 2008, InBev (a

company headquartered in Belgium and Brazil) will go from 2% to 52% of the U.S. beer market.

That just ain't right, in my opinion. But the Justice Department didn't ask me. I am just another knee-jerk, "Buy-American, Drink-American" yahoo who thinks the American brewing industry should be owned and operated by Americans.

In addition to Budweiser, InBev's best-selling brands in the U.S. are Stella Artois, Becks, Bass and Labatt Blue. Oops...now they'll have to scratch Labatt off of that list.

A horse walks into a bar.

Bartender says, "Why the long face?"



(Continued from page 1)

Iron Hill Brewery and Restaurant (Delaware):

- * Lambic de Hill (**Gold** - Belgian Style Lambic)
- * Roggenbier (**Gold** - Rye Beer)
- * Cherry Dubbel (**Silver** - Wood / Barrel Aged Beer)
- * Cassis de Hill (**Bronze** - Belgian Style Lambic)
- * Saison (**Gold** - French and Belgian Style Saison)
- * Vienna Red Lager (**Gold** - Vienna Style Lager)
- * Wind Blown Blonde (**Gold** - German Style Kölsch)

(Geez, how many **Gold**s can one little brewpub get?)

This list doesn't include many other local breweries and brewpubs in this area which are the favorites of many of us. It is too easy to take our smaller local breweries for granted (e.g. Johansson's, Clay Pipe, Dog Brewing, Wharf Rat, DuClaw, Brewer's Art, Brewers Alley, to name a few). I don't patronize them or buy their beers as often as I should, but they are my unsung heroes...small breweries who serve a local clientele with excellent, fresh and innovative beers. We would miss them if they were gone.

We are blessed with good beer retailers who carry a pretty darn good assortment of these and other beers to satisfy (most of) our natural urges.

We are blessed with a strong homebrewing community.

Our members are excellent resources to each other, and to the public. As evidenced by the Maryland Microbrewery Festival competition and in other past events, our club has some of the best brewers in the state. That doesn't just happen, like gravy from a turkey. It comes from members helping each other, giving feedback on our beers, and freely sharing our knowledge and experience. And people in this area who pay the slightest bit of attention, either know someone who is in our club, or have read about us in

newspaper reports on our local activities. How many of you have had someone you know who is not a brewer, come up to you, or call you on the phone, and ask you a question about what kind of beer is good, or what's the difference between this and that kind of beer? Our members are, quite simply, **the** local authorities on beer. Then, there's the Free State Homebrew Club Guild, an organization led by certified master beer judge Les White who gives very freely of his time and knowledge. The Guild sponsors terrific area events and activities to foster communication and fellowship among all Maryland homebrew clubs, and between homebrewers and commercial brewers. In short, the homebrewing hobby in Maryland is strong and getting stronger.

We are blessed with one of the nation's best homebrew supply shops.

Maryland Homebrew is a terrific local resource for us. Yes, there are on-line sellers which have better-looking web sites and catalogs, or which might have items in stock which MDHB doesn't carry, or which might have a slightly lower price on one thing or another. But it is impossible to buy something from those other guys on a Thursday or Friday if you are planning to brew on Saturday or Sunday. MDHB gives us a 10% discount, its' stock is continually growing, and Chris does a great job of keeping the shop stocked with varieties of hops which other sellers were long ago sold out of. She will order any equipment or ingredient available. And it is impossible to look at and fondle a new piece of equipment while shopping from a catalog or web site. And new brewers, you can forget the personal, hand-holding attention you get from MDHB if you buy online.

We are blessed with excellent Spousal Units who let us do and buy stuff that few others could get away with, as evidenced by the fact that I am still alive, and married.

BrewMaster: The Craft Beer Game

By Krista & Eric Custer

I stumbled across this game one day while checking out White Labs website. It's a game for 2-5 people, but of course like any game that says 2 players, it's much better with more. Not that it matters with this crowd, but no brewing experience or knowledge is required to play or even win this game.

The goal is to brew the most beers and win trophies for it. You get dealt ingredient cards that are the following: Hops, Malt and Yeast; differing varieties of each. As we know, different hops, yeast and malts are required to brew different styles of beer, and it's the same with this game. When you have the proper ingredients in your hand you

can brew that style. After brewing you pull an event card. These range from good things such as being able to sift through the discard pile for an ingredient you need, to bad things such as leaving your green scrubby in the heat exchange and losing a turn while you fix the mess it caused. The object of the game is to be the one with the most trophies. There are 7 in the game and they get drawn at random from the event card pile. Whoever has the most Beer Festival trophies when they are all handed out is the winner. This is both a game of strategy and luck. We have played this game several times and are always looking for a reason to play it again. If you are so interested please give us Custers a shout we will be happy to share with you. Here is a link to the write up on White Labs website. <http://www.yeastbank.com/brewmastergame/brewmaster.htm>

Recipes: Hefe Weissbier (extract and all-grain)

These recipes are prompted by my decision to not buy InBev beers, which includes Franziskaner, one of my favorites. So be it...I'll brew my own. The extract recipe is adapted from *Brewing Classic Styles*, the book reviewed herein by Charlie Heaps. The all-grain recipe was built using the books *German Wheat Beer*, *Brewing Classic Styles*, and *How To Brew* for reference. It is my first attempt at a decoction mash, and I brewed it at BrewCamp. It's still in carboys.

Harold Is Weizen (Extract)

From *Brewing Classic Styles*

	<u>Min</u>	<u>Recipe</u>	<u>Max</u>
O.G.	1.040	1.053	1.056
T.G.	1.010	1.013	1.014
Alc	4.3	5.1	5.6
I.B.U.	10	14.4	20
S.R.M.	2	9.1	9

Ingredients for 5 gallons:

- ◆ 7 lbs. Wheat Malt Extract Syrup (EXTRACT)
- ◆ 0.8 oz. Hallertauer (German) 4% BOIL 60 minutes
- ◆ 2 vials of White Labs Hefeweizen Ale WLP300

Predicted OG: 1.053

Predicted TG: 1.013

Procedure:

Use 2 vials of liquid yeast, or make a 1-quart starter (gravity 1.036) several days before brewing.

Suggestions for best results:

1. Use either Briess or Munton's unhopped wheat malt extracts which are 65% wheat malt. Do not use Alexander's brand wheat malt extract, which is only 50% wheat.
2. Since you are using malt extract which already contains the mineral content of the local water used in its production, your best results will be achieved by using *distilled water*.
3. Do a full wort boil if possible, with your starting volume approximately 6.25 gallons. If you do a concentrated wort boil, pre-boil the distilled water which will be added to your fermenter to make up the 5 gallon volume. In any event, *do not splash hot wort* or you will oxidize it and ruin it from the start.
4. Chill, and ferment at 62-65°F.

Hefe Weissbier (All-Grain)

By Steve Kranz

	<u>Min</u>	<u>Recipe</u>	<u>Max</u>
O.G.	1.040	1.042	1.056
T.G.	1.010	1.010	1.014
Alc	4.3	4	5.6
I.B.U.	10	17.8	20
S.R.M.	2	3.2	9

Ingredients for 10 gallons:

- ◆ 11 lbs. Wheat Malt (MASH)
- ◆ 5 lbs. Pilsner 2-row (MASH)
- ◆ 2 oz. Hallertauer (German) 3% BOIL 120 minutes
- ◆ 0.5 oz. Hallertauer (German) 3% BOIL 60 minutes
- ◆ 0.5 oz. Hallertauer (German) 3% BOIL 15 minutes
- ◆ 6 tsp. 5.2 pH Stabilizer (in mash)
- ◆ 2 lbs. Rice Hulls (in mash)
- ◆ 2 tsp. Irish Moss
- ◆ 3 vials of White Labs Hefeweizen Ale WLP300

Predicted OG: 1.042

Predicted TG: 1.010

Mashing procedure for decoction:

1. Mix grain (with rice hulls) and 4 gallons of water at 105° to heat mash to 99°. Hold for 10 minutes.
2. Add 1.25 gallons of boiling water to raise mash temperature to 122°, and hold 25 minutes.
3. Pull 7.6 qts. of the mash into a separate pot, heat to 160° and hold for 15 min., then boil it for 20 minutes.
4. Return the decoction to the main mash, which will raise the mash temp. to 147°. Hold it here for 20 min.
5. Raise mash to 161° and hold for 15 minutes.
6. Raise mash to 170° for 5 minutes for mash-out.

Sparge with 6 gallons of water. Boil for 120 minutes, adding hops per schedule. Chill, and ferment at 62-65°.

Bacon and Eggs walk into a bar.

The bartender says, "Sorry, we don't serve breakfast."

Events Calendar

For all tastings, \$5 per member (\$7 for guests) covers the host's costs. RSVP directly to the host, or as otherwise indicated. If you wish to schedule an event, contact Event Coordinators Eric & Krista Custer, or any club officer.

- | | |
|--|---|
| January | TBA Full membership meeting!! |
| 31 Chili Cook-off hosted by Lydia & Gary Cress. 410-876-6605 or cdplusinmd@comcast.net | April
TBA (tasting event host needed!!) |
| February | May |
| 21 Mardi Gras tasting hosted by Michelle & Steve Kranz. 410-848-6695 or stevekranz@comcast.net | 2 Annual Big Brew to celebrate National Homebrew Day. |
| March | June |
| | 18-20 National Homebrewers Conference in Oakland, CA |

(Continued from page 3)

all grain ingredients, but for *Brewing Classic Styles* these recipes were converted to use liquid malt extracts as substitutes for the base grains. From a marketing standpoint, this is understandable, since the majority of homebrewers brew with extract rather than with base grains. What is odd is that the malt extract version of the recipe is presented as the main recipe and the all-grain version is given as an “option” at the end of the recipe—almost as an afterthought.

Furthermore, it is annoying that the malt bill for the all-grain version of each recipe is not listed in an easy to read table format as the extract ingredients are. Instead, the base grain types and amounts are buried in the “All-Grain Option” paragraph. To make matters worse, the base grain percentages are not given—you must either calculate the percentage of each grain yourself or refer back to the extract section. As an example, here is the “All-Grain Option” portion of the American Pale Ale recipe:

Replace the light extract with 11.3 lbs. (5.1 kg) American two-row malt. Replace the Munich extract with 0.75 lb. (340g) Munich malt. Replace the wheat extract with 0.5 lb. (227g) wheat malt. Mash at 152 F (67 C).

Clearly, this is not as easy to use as a

simple table listing each grain with its type, weight, and percentage. Another problem that arises from converting all-grain recipes to liquid malt extract is that the amount of each extract does not jibe with the amount of liquid extract in a can. This results in leftover liquid extract that is not readily stored. It would have been better if the authors had used dry malt extract because it can be purchased in a variety of sizes and it is easy to store any leftovers.

In spite of the well intentioned, but flawed, attempt to present all-grain recipes as malt extract recipes, *Brewing Classic Styles* is an excellent recipe book. It covers the breadth of the BJCP styles with enough depth to sink your teeth into. The “Keys to Brewing” for each style alone are well worth the price. I have brewed six different recipes from *Brewing Classic Styles* so far and I have been very pleased with the result in all cases. In fact, my rendition of the Ordinary Bitter recipe was an award-winner at the 2008 Maryland Microbrewery Festival. If I had to pare my homebrewing library down to one book, I would be left with *How to Brew*. But if I were allowed just one more homebrewing book on my shelf, it would definitely be *Brewing Classic Styles*.

January 2009

SUN	MON	TUE	WED	THU	FRI	SAT
				1	2	3
4	5	6	7	8	9	10
11	12	13	14	15	16	17
18	19	20	21	22	23	24
25	26	27	28	29	30	31

February 2009

SUN	MON	TUE	WED	THU	FRI	SAT
1	2	3	4	5	6	7
8	9	10	11	12	13	14
15	16	17	18	19	20	21
22	23	24	25	26	27	28

March 2009

SUN	MON	TUE	WED	THU	FRI	SAT
1	2	3	4	5	6	7
8	9	A full membership meeting will be scheduled in				14
15	16	17	18	19	20	21
22	23	24	March.		27	28
29	30	31	Stay Tuned!			